

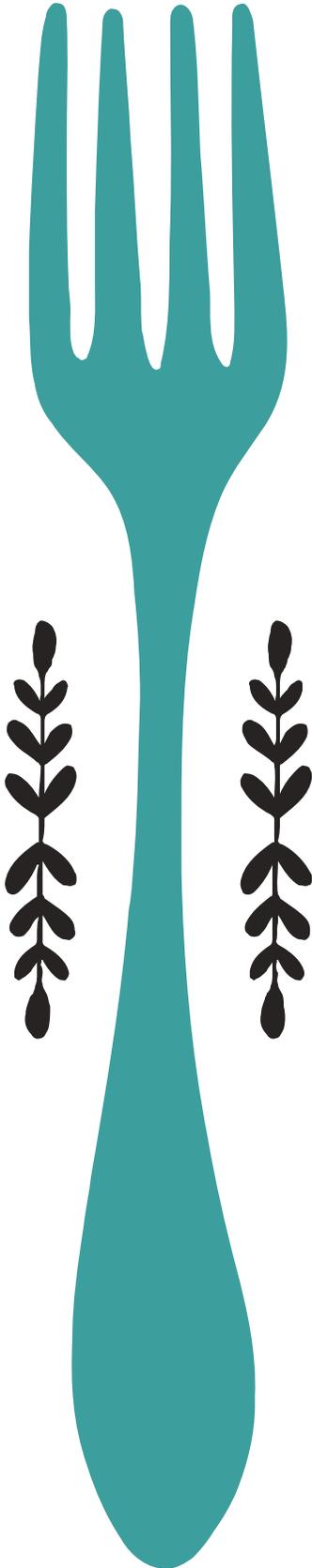
MENU

Charleston Shrimp and Grits!

We've all had shrimp and grits, but my version of CHARLESTON shrimp and grits is another level!

INGREDIENTS

- 1 cup stone ground grits
- 2 cups shrimp stock
- 2 tsp salt
- 2 cups half and half
- 1 tsp celery seed
- 2 lbs uncooked, peeled and deveined shrimp
- 1 lemon zested and juiced
- 1 lb chorizo sausage
- 1 green bell pepper, minced
- 1 red bell pepper, minced
- 1 yellow onion, minced
- 5 cloves garlic, minced
- ¼ cup butter
- ¼ cup flour
- 1 cup chicken broth



- 1 tbs Worcestershire sauce
- 1 cup gruyere cheese, shredded

DIRECTIONS

Step 1:

Bring shrimp stock with 2 teaspoons salt to a boil in a heavy saucepan over medium-high heat. Whisk grits into the boiling water, and then whisk in half-and-half. Reduce heat to medium-low and simmer, stirring occasionally, until grits are thickened and tender, 15 to 20 minutes. Set aside and keep warm.

Step 2:

Sprinkle shrimp with salt and pepper to taste. Add lemon juice, toss to combine, and set aside to marinate.

Step 3:

Place chorizo in a large skillet over medium-high heat. Cook, stirring occasionally, until browned, 5 to 8 minutes. Remove sausage from the skillet, but reserve the drippings.

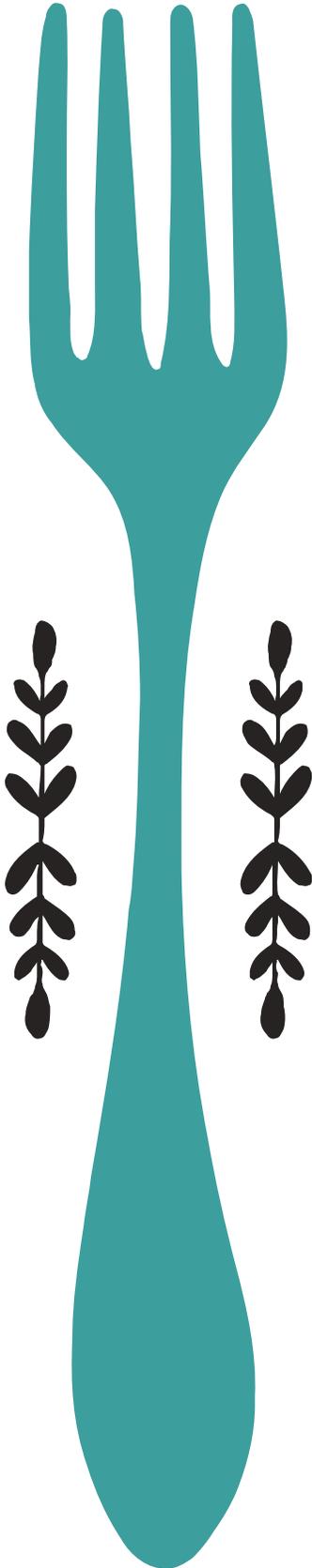
Step 4:

Add bell peppers, onion, celery seed and garlic to the drippings; cook and stir until onion is translucent, about 8 minutes.

Step 5:

Stir cooked sausage and marinated shrimp into the skillet with the cooked vegetables. Turn off the heat and set aside.

Step 6:



Melt butter in a small saucepan over medium heat. Whisk in flour, stirring to create a smooth roux.

Step 7:

Pour the roux over the sausage, shrimp, and vegetables. Place the skillet over medium heat, add chicken broth, and Worcestershire sauce, and stir to combine. Cook until sauce thickens up and shrimp turn opaque and bright pink, about 8 minutes.

Step 8:

Just before serving, mix gruyere cheese into grits until melted and grits are creamy and light yellow. Serve shrimp mixture over cheese grits.